

# AMERICAN WHEAT BEER (All Grain)

Official NORTHERN BREWER Instructional Document

Like their German cousins, American wheat beers feature large proportions of malted wheat in the grain bill and are naturally a bit cloudy in appearance. Unlike German Hefe Weizen, though, American wheat beers have a bit more hop character and are fermented with a milder-tasting yeast, resulting in a more clean, neutral finish. With a spicy noble hop aroma and tart finish, it's a spritzzy, refreshing crowd-pleaser.

## OG 1.043 READY: 4 WEEKS

Suggested fermentation schedule:

- 1 week primary; 1 week secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 4 lbs. Rahr White Wheat malt
- 4 lbs Rahr 2-row Pale

## BOIL ADDITIONS & TIMES

- 1 oz Willamette (60 min)
- 1 oz Cascade (15 min)

## YEAST

- If you chose dry yeast:  
**SAFALE US-05.**  
Optimum temperature: 59-75°F
- If you chose liquid yeast:  
**WYEAST #1010 AMERICAN WHEAT YEAST.**  
Optimum temperature: 58-74°F

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz Willamette (60 min)

1 oz Cascade (15 min)

## YEAST

If you chose dry yeast:

### **SAFALE US-05.**

Optimum temperature: 59-75°F

If you chose liquid yeast:

### **WYEAST #1010 AMERICAN WHEAT YEAST.**

Optimum temperature: 58-74°F